

CVap®

CAT507/CAT509 CVap® Therm & Hold Cabinets Stacked Pair Half size, stacked, with fan 8000 Series 8-channel electronic control



CAT507/CAT509 Stacked Pair

General Specifications

- Exclusive patented Controlled Vapor Technology (U.S. patent # 5,494,690) establishes that the water vapor content in the cabinet is the same as that of the food. This unique process gently reheats or cooks food to the highest yield and desired doneness temperatures every time.
- Easy-to-use controls. Simply select one of eight factory preprogrammed retherm and hold cycles. Each channel can be adjusted to fit your exact time and temperature need. The cabinet automatically holds food precisely at FDA-recommended temperatures and times. The control never needs calibration.
- Built to last with quality craftsmanship, high grade corrosive-resistant stainless steel, and full perimeter high-temp mineral fiber insulation on top, sides and doors.
- CVap equipment complies with all domestic, and most international requirements, such as UL, C-UL, UL Sanitation, CE, MEA, and others.

Functions: Retherm & Hold / Hold-Proof

Stack

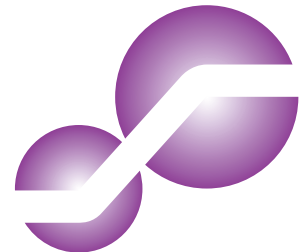
Capacity: 9 Sheet Pans

18" x 26" x 1.25"
(457mm x 660mm x 32mm)

18 Steam Table Pans

12" x 20" x 2.5"
(305mm x 508mm x 64mm)

9x2/1 Gastronorm Pans



Winston Industries, LLC.



Winston Products International, Ltd.

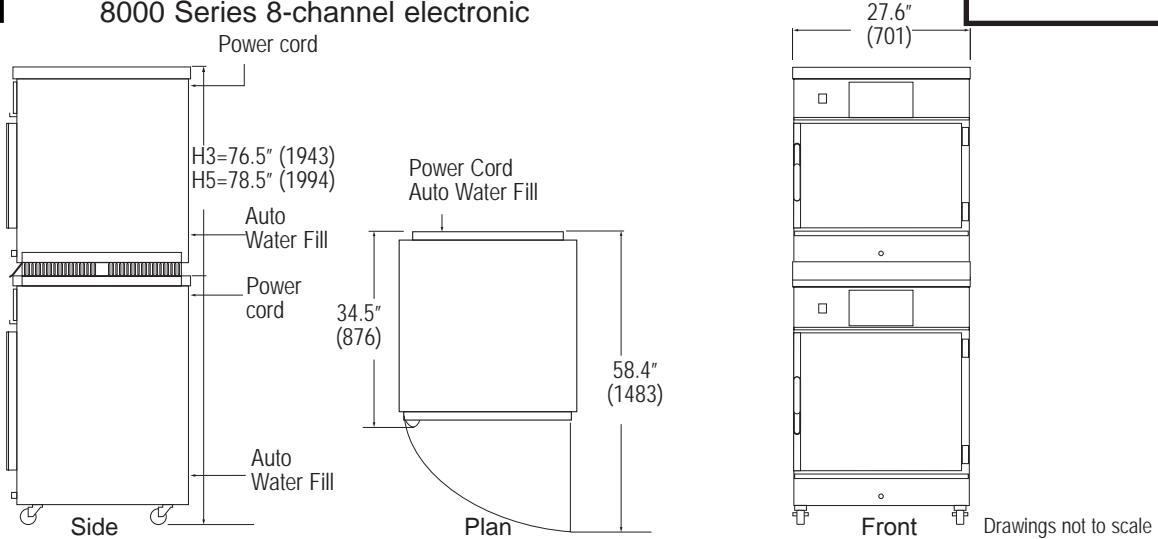


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Half size, stacked, with fan

8000 Series 8-channel electronic

Buy Winston Service Parts Online!
Factory direct at www.winstonind.com



Capacity	Size in (mm)	Volts	Hertz	PH	Amps	Watts	Circuit Amps	Ship Wt lb (kg)	Ship Cube ft (M)	Class	NEMA** Plug Type
CAT507											
US/Canada											
4 SP	H3= 36.2" (920)	208	60	1	36.8	7655	50	215 (98)	C3=26.6 (0.75) C5=30.1 (0.85)	100	 US/Canada
8 STP	H5= 38.2" (970)	208	60	3	23.7	7655	30				
4 x 2/1 GP	W= 27.6" (701) D= 34.5" (876)	240	60	1	31.9	7655	50				
International											
		230*	50	1	33.3	7655	N/A	w/skid 240 (109)	w/skid call factory	N/A	 US/Canada
CAT509											
US/Canada											
5 SP	H3= 41.1" (1046)	208	60	1	36.8	7655	50	235 (107)	C3=30.1 (0.85) C5=32.2 (0.91)	100	 US/Canada
10 STP	H5= 43.2" (1097)	208	60	3	23.7	7655	30				
5 x 2/1 GP	W= 27.6" (701) D= 34.5" (876)	240	60	1	31.9	7655	50				
International											
		230*	50	1	33.3	7655	N/A	w/skid 260 (118)	w/skid call factory	N/A	 US/Canada

Stacked height on 3" casters=76.5" (1943)

Stacked height on 5" casters= 78.5" (1994)

Units will be shipped in separate cartons.

SP=Sheet Pan (18" X 26" X 1.25") • STP=Steam Table Pan (12" X 20" X 2.5") • GP=Gastronom Pan • H3=Height w/3" casters • H5=Height w/5" casters • C3=Ship Cube w/3" casters • C5=Ship Cube w/5" casters.

Short Form Specs

Shall be Winston CVap therm & hold cabinet stacked pair, model CAT507/CAT509, for reheating and serving precooked foods. Utilizes Controlled Vapor Technology (U.S. Patent #5,495,690) as a method and apparatus for reheating and holding hot foods, consisting of an air heater and water heater to establish ideal water vapor content that is in relation with the moistness characteristics for the food.

Construction

Materials: To be commercial and institutional grade stainless steel interior and exterior to provide ease of cleaning and long service life with reasonable use and care.

Racking of Food: Adjustable rack supports (on 3.5" (89mm) centers) are supplied (9 pairs). Rack supports accommodate wire racks, sheet pans, gastronorm, or steam table pans.

Doors: Field reversible hinges to allow door lift off to facilitate cleaning. Magnetic door latch.

Casters: Includes either 3" (76mm) or 5" (127mm) casters, 2 locking, 2 non-locking, heavy duty, non-marking.

Insulation: Full-perimeter, high temp mineral fiber.

Controller: Computerized processor control with eight preprogrammed retherm cycles which can be operator-adjusted to precise temperature, food texture, and time. Will automatically hold if required.

Water fill: Connect to potable water supply through saddle valve and tubing kit (supplied). Low mineral potable water is recommended, otherwise use deionizer / demineralizer to minimize corrosive damage.

Ventilation: Allow 2" (51mm) clearance on sides, particularly around ventilation holes. Install with supplied legs or casters. Refer to use & care manual for specific installation instructions. Generally this appliance does not need to be installed under a mechanical ventilation system (vent hood). Check local health and fire codes for requirements specific to your location.

Electrical: Supplied with 84" (2134mm) (minimum) power cord and plug.

Load limit: 65 lbs. (29.25 kg) per rack support.

Warranty

Limited 1 year warranty (excluding gaskets, lamps, hoses, power cords, glass panels, and evaporators). Warranty disclaimer for failure to clean. Ask for complete warranty disclosure.

See Price List for full listing of available configurations and optional items.

* Inquire about availability of additional international voltages.

Winston Industries, LLC.



Winston Products International, Ltd.

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Specifications subject to change without notice.

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